

# WEDDING MENU



# WELCOME

Dear Valued Guest,

We know how important your special occasions, meetings, and celebrations are to you and the people you share them with. At the Hilton Garden Inn Rochester University and Medical Center, we are here to provide you with an experience as customizable as you desire.

As you review our menus, you will find numerous options to create what is most important to you and your guests. Our knowledgeable and professional staff are committed to creating a successful event that will surely exceed your expectations.

Thank you for selecting our location for your next event. Should you require any assistance, please do not hesitate to contact me.

Sincerely,

*Erica Standish*

Director of Food and Beverage  
Hilton Garden Inn Rochester/University & Medical Center  
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# WEDDING PACKAGE



A 22% service charge and applicable state sales tax will be added to all food and beverage arrangements.

## SERVED WEDDING DINNER | 85

*Four Hour Hosted Bar Serving Hilton Garden Inn Select Brands, Champagne Toast*

### COCKTAIL RECEPTION

#### HORS D'OEUVRES (SELECT THREE)

**Fresh Vegetables**

**Chef Crafted Antipasto**

**Crispy Chicken Skewer**

Roasted Red Pepper Sauce

**Antipasto Skewer**

Salami, Pepperoncini, Tomato, Fresh Mozzarella

**Arancini**

Risotto, Melted Mozzarella, Fresh Tomato Ragù

**House Spicy Meatballs**

Fresh Tomato Ragù

**Cheddar Polenta Croquette**

with Spicy Barbeque Sauce

**Eggplant Parmesan Shooter**

Fresh Tomato Sauce, Shaved Parmesan

### DINNER

#### FIRST COURSE (SELECT ONE)

*(Served with Artisan Rolls and Butter)*

Italian Wedding Soup

Mixed Greens Salad with Artichoke Hearts, Grape Tomatoes and Balsamic Vinaigrette

Classic Caesar Salad

Mixed Greens, Orange Supremes, Pistachio encrusted Goat Cheese, Fennel, Citrus Vinaigrette | **3 additional**

### ADDITIONAL COURSES

Cheese Tortellini, Artichoke Hearts, Spinach, Pesto | **4**

Smoked Mozzarella Ravioli, Fresh Tomato Ragù | **5**

Lobster Bisque, Brandy Enhanced Lobster Stock | **6**

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# SERVED DINNERS

**INTERMEZZO** – Seasonal Fruit Sorbet

## ENTRÉES (SELECT TWO)

(Entrées Served with Seasonal Vegetables and a starch)

New York Strip Loin Sliced, Wild Mushroom Bordelaise

Slow Roasted Prime Rib, Au Jus

Braised Beef Short Ribs, Red Wine Jus

Chicken Velouté, Seared Herb Breast, White Wine Velouté Cream

Mediterranean Stuffed Chicken, Roasted Red Pepper Cream

Grilled Salmon, Charred Tomato Sauce

Pan Roasted Salmon, Lemon-Pesto Cream

Shrimp Scampi, Bruschetta Mixture, Lemon Cream

Vegetable Risotto, Seasonal Vegetables

Vegetable Ravioli, Parmesan Cream

Gluten Free Chicken and Kale Ravioli with Tomato Ragù

## DUO ENTRÉES

New York Strip Loin Sliced and Chicken Velouté, Roasted Red Pepper Sauce

Sliced Beef Tenderloin and Roasted Scallops with Red Wine Jus and Lemon-Thyme Butter | 4

Grilled Filet Mignon with Old Bay® Crab Cake | 5

Pan Roasted Filet Mignon with Split Lobster Tail | MP

## ENHANCEMENTS

Slow Roasted Tenderloin of Beef, Demi-Glace | 3

Grilled 8 oz. Filet Mignon, Demi-Glace | 4

Pan Roasted Scallops, Lemon-Thyme Butter | 5



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# HORS D'OEUVRES

## COLD HORS D'OEUVRES

*Priced Per 100 Pieces*

**Antipasto Skewer | 225**

Salami, Pepperoncini, Grape Tomato, Fresh Mozzarella

**Crudité Shooters | 225**

Fresh Seasonal Vegetables, Herbed Crème

**Roasted Tenderloin Crostini | 300**

Roasted Red Pepper, Jalapeño Aioli

**Poached Shrimp | 375**

House Cocktail Sauce

**Bruschetta | 225**

Vine Ripened Tomatoes, Fresh Mozzarella, Pesto,  
Balsamic Reduction

**Prosciutto Wrapped Grilled Asparagus | 250**

Whole Grain Mustard Vinaigrette



## HOT HORS D'OEUVRES

*Priced Per 100 Pieces*

**Eggplant Parmesan Shooters | 225**

Fresh Tomato Sauce, Shaved Parmesan

**Arancini | 200**

Risotto, Melted Mozzarella, Fresh Tomato Ragù

**Stuffed Mushrooms | 225**

Hot Italian Sausage or Parmesan-Herb

**Chicken Florentine | 225**

Spinach, Roasted Red Pepper Sauce

**House Spicy Meatballs | 300**

Fresh Tomato Ragù

**Bacon Wrapped Scallops | 350**

Maple Glaze

**Cheddar Polenta Croquettes | 225**

with Spicy Barbeque Sauce

**Crab Cakes | 350**

Old Bay®, Spicy Remoulade

**Loaded Baby Potatoes | 250**

Filled with Pancetta, Parmesan Cheese

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# DIPS & DISPLAYS

## DISPLAYS

### *Priced Per Person*

- Fresh Vegetables | 7
- Imported and Domestic Cheese | 8
- Chef Crafted Antipasto | 8
- Assorted Gourmet Pizzas | 8
- Sliced Fruit Display | 8

## SPREADS & DIPS

*(Serves Approximately 20 Guests)*

- Chicago Deep Dish Dip | 75**  
Salami, Pepperoni, Italian Sausage, Onions, Peppers,  
Mozzarella, Fresh Tomato Sauce
- Lump Crab Dip | 75**  
Old Bay®, Crispy Capers, Cream Cheese, Lemon
- Spinach-Artichoke Spread | 50**  
Lemon, Garlic and Parmesan
- Buffalo Chicken Dip | 70**  
Cheddar Cheese, Traditional Buffalo Sauce, Celery
- Roasted Brie Dip | 50**  
Seasonal Fruits



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# SHOWER BRUNCH BUFFET



## BRUNCH BUFFET

*Minimum of 20 Guests and Includes*

**Chilled Fruit Juice, Coffee and Tea**  
Fresh Baked Pastries, Muffins and Biscotti  
Mixed Greens Salad with Artichoke Hearts, Grape Tomatoes and Balsamic Vinaigrette  
Fresh Seasonal Fruit  
Scrambled Eggs  
Smoked Bacon  
Breakfast Potatoes

## ENTRÉES

**\$28.00 per person (ONE ENTRÉE)**

**\$37.00 per person (TWO ENTRÉES)**

Pesto Grilled Chicken with White Wine Velouté and Sautéed Spinach  
Herb Roasted Chicken with Spinach, Mozzarella, Fresh Tomato Ragù  
Breaded Chicken Cutlet with Bruschetta  
Pan Roasted Salmon with Lemon-Pesto Cream  
Grilled Salmon with Roasted Tomato Chutney  
Roasted Top Sirloin, Red Wine Jus

## DESSERT

Ice Cream or Fruit Sorbet

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# SHOWER SERVED LUNCHEON

## SHOWER LUNCHEON

*Minimum 20 Guests and Includes:*

*Soft Drinks, Coffee, Tea, Artisan Rolls and Butter*

### CHOICE OF STARTERS (CHOOSE ONE)

Seasonal Soup

Mixed Greens Salad with Artichokes, Grape Tomatoes and Balsamic Vinaigrette

Classic Caesar Salad

### CHOICE OF ENTRÉES

*Served with Seasonal Vegetables*

**Grilled Flank Steak | 26**

Yukon Smashed Potatoes, Demi-Glace

**Roasted Sirloin | 26**

Roasted Red Potatoes with Rosemary and Garlic, Demi-Glace

**Chicken Velouté | 25**

Seared Herbed Breast, Jasmine Rice and White Wine Velouté Cream

**Chicken Cutlet | 26**

Crispy Chicken Breast, Confetti Orzo, Fresh Tomato Ragù and Mozzarella

**Grilled Mahi | 26**

Jasmine Rice and Citrus-Ginger Glaze

**Pan Roasted Salmon | 26**

Confetti Orzo and Tomato-Fennel Brodetto

**Three Cheese Tortellini (Vegetarian) | 23**

Artichokes, Spinach and Pesto Cream

**Gluten Free Ravioli | 23**

Filled with Roasted Chicken and Kale, Fresh Tomato Ragù

### DESSERT

Ice Cream or Fruit Sorbet



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# REHEARSAL DINNER BUFFETS

(Minimum 20 people) Served with Artisan Rolls with Butter, Coffee and Tea

## CHOICE OF STARTER (SELECT ONE)

Seasonal Soup  
Mixed Greens Salad with Artichoke Hearts and Grape Tomatoes with Balsamic Vinaigrette  
Classic Caesar Salad

## ACCOMPANIMENTS (SELECT THREE)

Roasted Red Potatoes with Rosemary and Garlic  
Crispy Yukon Gold Potatoes with Leeks and Onions  
Cheddar Mashed Potatoes  
Seasonal Vegetables  
Wild Rice Pilaf  
Three Cheese Tortellini, Asiago Cheese, Spinach and Blush Sauce  
Baked Pasta with Mozzarella and Fresh Tomato Ragù  
Italian Orzo Salad, Fresh Mozzarella, Oven Roasted Tomatoes, Basil and Extra Virgin Olive Oil  
Roasted Vegetable Salad with Beets  
Spinach Salad, Mushrooms, Pickled Red Onion, Creamy Chive Vinaigrette  
Fresh Fruit Salad



## ENTRÉES

**\$40.00 per person (TWO ENTRÉES)**

**\$45.00 per person (THREE ENTRÉES)**

Pan Roasted Salmon with Lemon-Pesto Cream  
Grilled Salmon with Roasted Tomato Chutney  
Shrimp and Tomato Scampi with Farfalle and Lemon  
Chicken Velouté with White Wine Velouté Cream  
Tuscan Stuffed Chicken with Roasted Red Pepper Sauce  
Sliced Roasted Sirloin with Red Wine Jus  
Braised Beef Shortribs with Demi-Glace  
Roasted Turkey Breast with Velouté  
Roasted Pork Loin with Herbed Jus

## CHEF CARVED ENHANCEMENTS

**(Chef Attendant Required, \$50 Per Hour)**

New York Strip Loin | 5  
Roasted Prime Rib | 6  
Beef Tenderloin | 7

## CHOICE OF DESSERT (SELECT ONE)

Chocolate Layer Fudge Cake  
Carrot Cake with Chopped Walnuts  
Vanilla Cheesecake with Strawberry Purée  
Seasonal Fruit Cobbler  
Fresh Fruit Sorbet (Gluten Free)

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# STATIONS

## CARVING STATIONS

Served with Artisan Rolls and Condiments  
Each Serves Approximately 30 People

**Roasted Turkey Breast | 225**  
Cranberry Relish

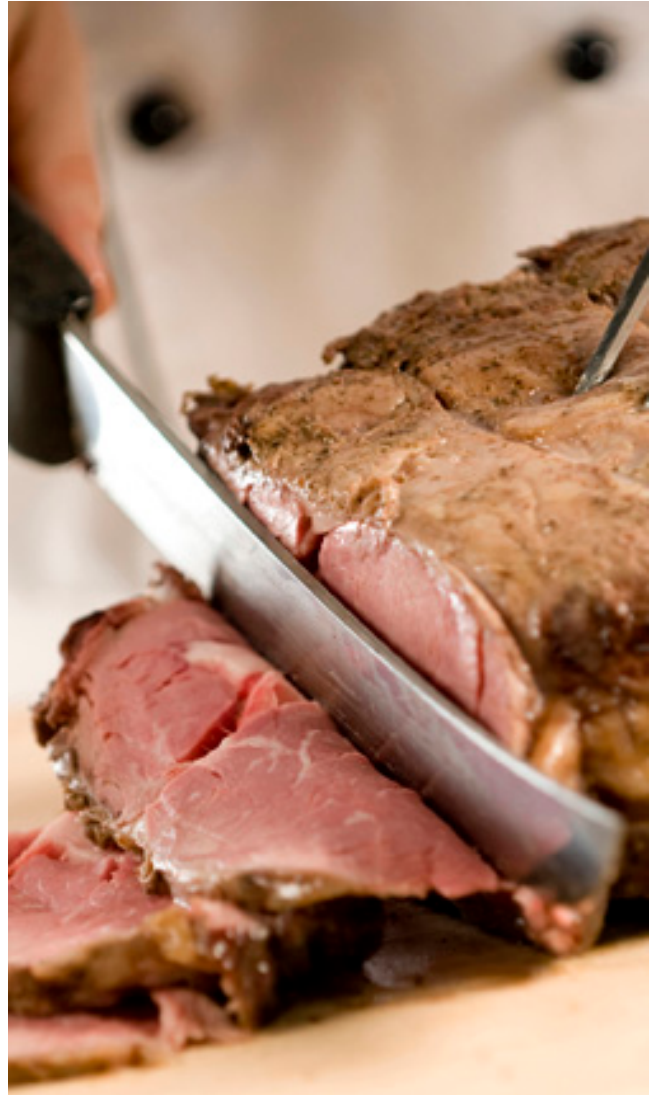
**Stuffed Pork Loin | 225**  
Stuffed with Apples and Sausage, Cider Demi-Glace

**Roasted Beef Sirloin | 275**  
Au Jus

**New York Strip Loin | 300**  
Roasted Shallot Demi-Glace

**Prime Rib | Au Jus**

**Beef Tenderloin | 375**  
Port Wine Demi-Glace



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# STATIONS

## STATIONS | 42

(SELECT 3 STATIONS)

Minimum of 20 Guests

### Pizza and Things

Assorted Gourmet Pizzas  
Zesty Garlic-Parmesan Grilled Wings  
Mixed Greens, Artichoke Hearts, Grape Tomatoes,  
Balsamic Vinaigrette

### Taste of Italy

Classic Caesar Salad  
House-Made Focaccia  
Farfalle Carbonara  
Orecchiette Bolognese  
Smoked Mozzarella Ravioli

### Seafood | Market Price

Fresh Shucked Oysters with Seasonal Mignonette  
Poached Shrimp with House Cocktail Sauce and Lemon  
Crispy Gluten Free Calamari with Tomato Ragù

### From the Garden

Chef Crafted Crudités Display  
Eggplant Parmesan Shooters, Fresh Tomato Sauce  
Assorted Hummus Display, Fresh Baked Pita Points  
Warm Grilled Seasonal Vegetables

### Southern Comfort

Barbeque Pulled Pork Slider, Southern Slaw  
Homestyle Macaroni & Cheese  
Fresh Fruit Salad  
House-Made Cornbread

### Spuds

Loaded Baby Potatoes Filled with Pancetta and  
Parmesan  
Marbled Mashed Potatoes  
Baked Potatoes with Assorted Toppings

### Sweets

Layered Chocolate Cake  
Vanilla Cheesecake Bites  
Mini Cupcakes  
Italian Cookies and Biscotti



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# BEVERAGE SELECTIONS

## PACKAGE BAR

**Serving Unlimited Consumption of House Spirits, Domestic Beer, House Wine and Soft Drinks**

**(Minimum of 30 Guests)**

One Hour | 14  
Second Hour | +4  
Third Hour | +4  
Additional Hours | +3  
Premium Brands | +3 per person per hour

## BEER, WINE & SODA

**Serving Unlimited Consumption Domestic Beer, House Wines and Soft Drinks**

**(Minimum of 30 Guests)**

One Hour | 12  
Second Hour | +3  
Third Hour | +3  
Additional Hours | +3



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## \*HOST BAR

**Host Pays for Beverages Consumed**

Cocktails | 6.50 House | 8 Premium  
Beer Domestic & Imports | 5.50 House | 6 Premium  
Wine | 7 House | 9.50 Premium  
Manhattans, Martinis & Cordials | 9 House | 11.50 Premium  
Mineral & Spring Water | 3  
Soda & Juices | 2.50

## \*CASH BAR

**Guests Pay for Their Own Beverages**

Cocktails | 7 House | 8.50 Premium  
Beer Domestic & Imports | 5.75 House | 6.50 Premium  
Wine | 7.50 House | 10 Premium  
Manhattans, Martinis & Cordials | 9.50 House | 12 Premium  
Mineral & Spring Water | 3  
Soda & Juices | 2.50

**\*Bartender Fee Required, \$25 per hour**